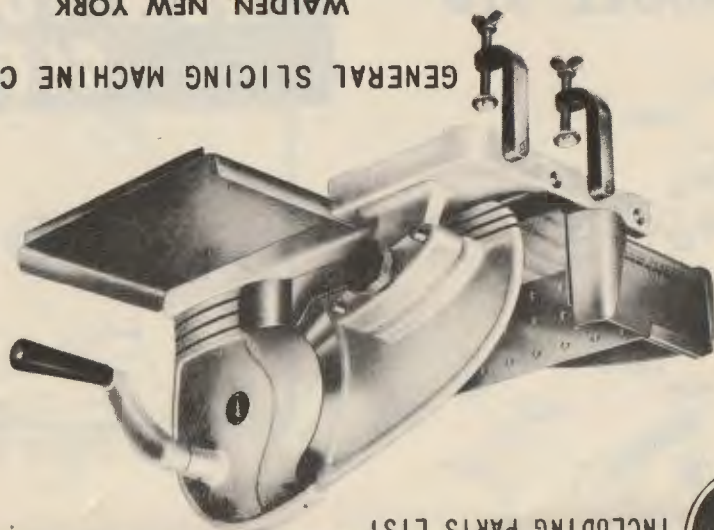


WALDEN, NEW YORK

GENERAL SLICING MACHINE CO., INC.



INCLUDING PARTS LIST

MODEL 319



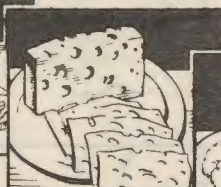
GENERAL SLICING MACHINE

HOW TO USE

WHAT TO SLICE



Meats...



...and cheeses



...but also fruits



...as well as bread...



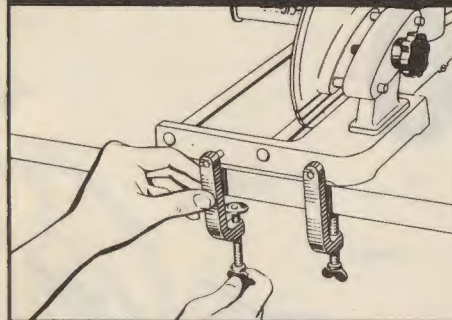
...and vegetables.

Make potato chips or cole slaw. Frozen foods can be sliced after defrosting. All these and many other types of food are prepared quickly and interestingly with your General Slicing Machine.

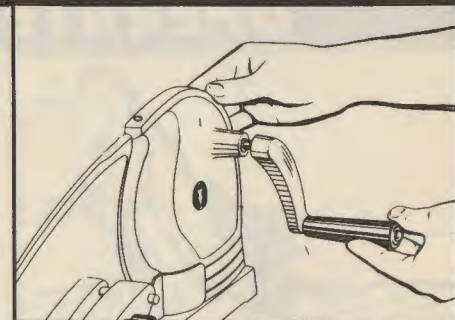
IMPORTANT!!

DO NOT THROW THIS FOLDER AWAY - KEEP FOR FUTURE REFERENCE

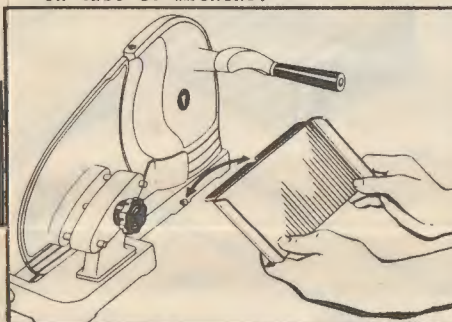
HOW TO ASSEMBLE



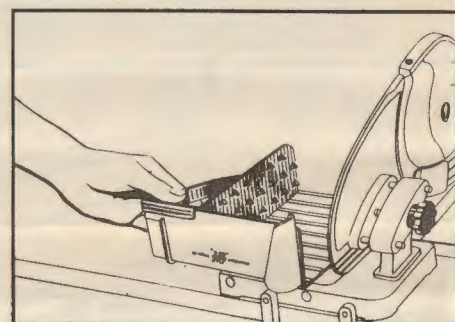
STEP 1 Fasten machine to table with the two clamps provided. The clamps may be dispensed with by drilling through table and dropping pins through holes provided in base of machine.



STEP 2 Mount drive handle by screwing it tightly on to threaded drive shaft.

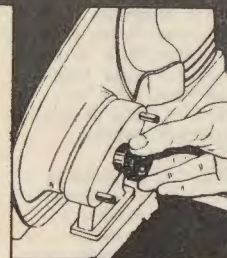


STEP 3 Place receiving tray in position beneath handle. Notch at one side of tray fits around screw head at base of machine.



STEP 4 Slide spur food clamp into position. The U-shaped flange of clamp fits over the top edge of sliding platform.

HOW TO SHARPEN



STEP 1—Set slice regulator as far as it will go (#6 on scale).

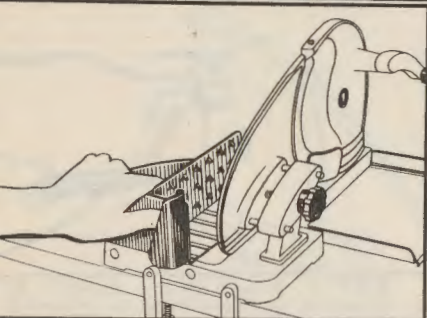


STEP 2—Set sharpener pin in hole with stone at beveled edge of blade. Press lightly against edge and turn wheel to sharpen.

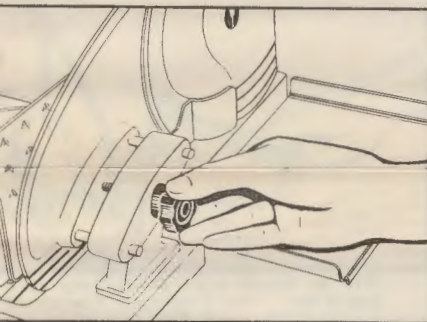


STEP 3—Remove sharpener. Replace sharpener with stone on flat, left side of blade. Press lightly against blade, revolve knife once or twice to remove burrs.

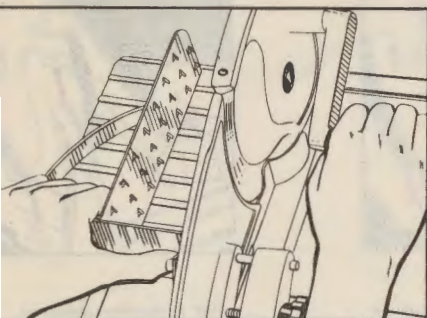
HOW TO OPERATE



STEP 1 Pull platform toward you and place food upon it. Use clamp to push food firmly against regulator plate. Keep thumb behind curved guard and other fingers behind spur clamp.



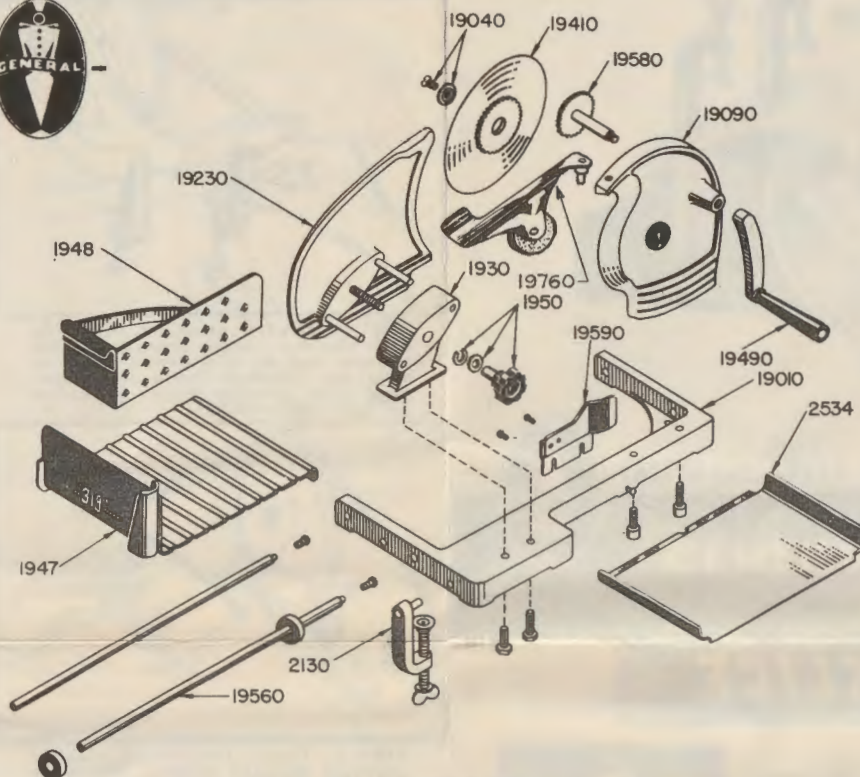
STEP 2 Turn knob to set slice regulator in position to produce desired thickness of slice. Numbers 1-6 indicate size of slice from thick to thin.



STEP 3 Turn handle with right hand and slide platform forward with left hand while holding food against blade with spur clamp. Repeat for each slice.

PARTS LIST

MODEL 319



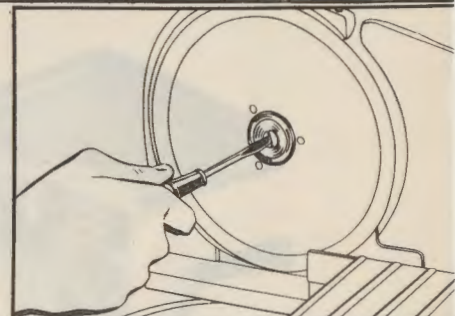
PARTS LIST

PART #	NAME OF PART	PRICE	INCLUDES
19010	Main Base	\$5.85	Screw
19410	Knife & Gear Assembly	\$5.95	3 Rivets
19490	Handle Assembly	\$1.00	Handle & Pin
19230	Regulator Plate Assembly	\$3.50	2 Pins; 3 Screws
1950	Regulator Knob Assembly	\$.75	Spacer; Snap Ring
19300	Regulator Base Assembly	\$2.25	2 Bolts
2534	Food Receiving Tray	\$1.50	
19560	Platform Rods (Pair)	\$1.00 pr.	2 Screws; 2 Felt Washers
19760	Sharpener Assembly	\$1.00	Stone, Shaft & Pin
19090	Main Housing	\$5.75	2 Bolts
2130	Table Clamp Assembly (2 used per machine)	\$.50 ea.	Pin; Thumb Screw & Washer
1947	Sliding Platform	\$2.90	
1948	Spur Food Clamp	\$1.35	
19580	Drive Gear Assembly	\$1.00	Shaft
19590	Rind Wedge Assembly	\$1.00	4 Screws, 2 Nuts
19040	Knife Washer & Screw	\$.50	

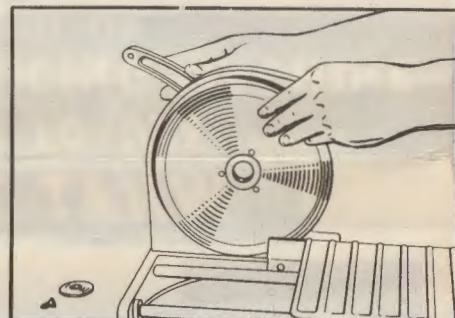
IMPORTANT

When ordering replacement parts mention name and number of part, model of machine and approximate date when slicer was purchased. Payment in full, including postage, must accompany order for all parts. Use money order or stamps.

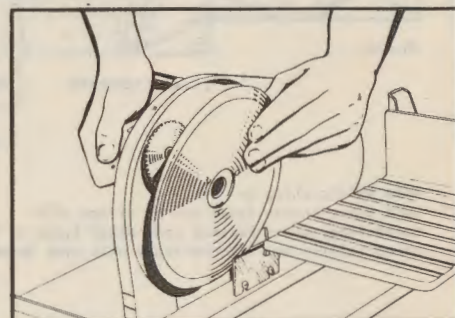
HOW TO CLEAN



STEP 1 Remove large screw and washer in center of knife blade.



STEP 2 Lift blade free. Clean blade and machine with damp cloth. Dry all parts thoroughly before reassembling.



STEP 3 Replace blade so that bottom of blade fits between the two rind wedges and gears mesh. Replace washer and screw.